

What is claimed is:

1. A breadmaker comprising:
 - a housing;
 - a baking chamber formed inside said housing;
 - a baking pan for receiving ingredients therein;
 - 5 a temperature sensor for detecting a temperature inside said baking chamber;
 - a humidity level sensor for detecting a humidity level inside said baking chamber;
 - a first heater located inside said housing, said heater being responsive
 - 10 to said temperature sensor for maintaining a controlled temperature inside said baking chamber; and
 - a humidifier located inside said housing, said humidifier being responsive to said humidity level sensor for generating humidity inside said baking chamber.
2. The breadmaker as in claim 1 further comprises at least one stirrer blade for mixing the ingredients.
3. The breadmaker as in claim 1 further comprises at least one vent hole located in said housing so that air can escape from said baking chamber.
4. The breadmaker as in claim 3, wherein said at least one vent hole comprises at least two positions.
5. The breadmaker as in claim 4, wherein said at least two positions are an open position and a close position.
6. The breadmaker as in claim 3, wherein said at least one vent hole is responsive to said humidity level sensor.
7. The breadmaker as in claim 1, wherein said first heater comprises heating ribbons attached to said baking chamber.

8. The breadmaker as in claim 1, wherein said humidifier comprises an evaporator tank operating in conjunction with an evaporator heater in response to said humidity level sensor for maintaining said controlled humidity inside said baking chamber.

9. The breadmaker as in claim 8, wherein said humidifier further comprises a water reservoir for supplying water to said evaporator tank.

10. The breadmaker as in claim 9, wherein said humidifier further comprises a water valve for controlling water flowing from said reservoir to said evaporator.

11. The breadmaker as in claim 10, wherein said water valve of said humidifier operates in response to said humidity level sensor.

12. The breadmaker as in claim 1, wherein said humidifier comprises an ultrasonic transducer.

13. The breadmaker as in claim 1, further comprising an exhaust fan for exhausting air inside said baking chamber out of the breadmaker.

14. The breadmaker as in claim 1, further comprising a controller for controlling said first heater and said humidifier in response to said temperature sensor and said humidity level sensor.

15. The breadmaker as in claim 14, wherein said controller comprises a microprocessor for performing the controlling functions.

16. The breadmaker as in claim 14, wherein said controller further comprises a storage device for storing a programmed sequence of operations.

17. The breadmaker as in claim 14, wherein said controller is programmable

18. The breadmaker as in claim 1, further comprising a second heater disposed at a bottom position inside said baking chamber.

19. The breadmaker as in claim 18, wherein said second heater is responsive to said temperature sensor.

5 20. The breadmaker as in claim 19, further comprising air circulating means coupled to said main heater for causing air to circulate inside said baking chamber.

21. The breadmaker as in claim 20, wherein said air circulating means is responsive to said temperature sensor.

22. The breadmaker as in claim 20, wherein said air circulating means is responsive to said humidity level sensor.

23. The breadmaker as in claim 20, further comprising a controller coupled to said temperature sensor and said humidity level sensor for controlling said first heater, said humidifier, said second heater, and said air circulating means, wherein said first heater, said humidifier, said second heater, and said air circulating means each operates in response to said temperature sensor and said humidity level sensor.

24. A method of operating a breadmaker having a housing, a baking chamber formed inside said housing, comprising:

providing one or more heaters for supplying heat to said baking chamber;

5 providing a humidifier for supplying vapor to said baking chamber;
sensing the temperature in said baking chamber;
sensing the humidity level in said baking chamber;

operating said one or more heaters in response to said sensing of the temperature to maintain a predetermined temperature inside said baking chamber;
10 and

operating said humidifier in response to said sensing of humidity level to maintain a predetermined humidity inside said baking chamber.

25. A method of operating a breadmaker as in claim 24, wherein said predetermined temperature and predetermined humidity level include that of steam.

26. A method of operating a breadmaker having a housing, a baking chamber formed inside said housing, comprising:

providing at least one opening from said baking chamber out of the housing;

5 providing a exhaust fan; and

operating said exhaust fan to ventilate air from said baking chamber through said at least one opening out of the housing.

27. The method of claim 26, further comprising:

providing one or more heaters for supplying heat to said baking chamber;

5 providing a humidifier for supplying vapor to said baking chamber;
sensing the temperature in said baking chamber;

sensing the humidity level in said baking chamber;

operating said one or more heaters in response to said sensing of the temperature to maintain a predetermined temperature inside said baking chamber; and

10 operating said humidifier in response to said sensing of humidity level to maintain a predetermined humidity inside said baking chamber.